

Assembly Instructions

Beefeater Barbecues



Assembly Notes

Before any assembly or installation is attempted it is important that you check for damage or missing parts. Your dealer or the manufacturer must be notified of any problems immediately before proceeding.

The main frame of the barbecue has been factory assembled requiring only the following simple steps for completion. Check the "Gas Type " label attached to barbecue and side burner to be certain this gas type is the one required for your use eg. Propane / LPG or Natural Gas. See Fig 5.

Trolleys, roasting hoods and side burners are optional so read this manual in conjunction with the manual that comes with each accessory before attaching any other components. Attach the roasting hood last of all.

Fig 6



Fig 7



Assembly Procedure

Heat Reflectors, Burners And Vaporizers

The modular Vaporizer Grid system has been designed to maximise the performance of your BeefEater barbecue

The reflectors fit between each burner. They reflect heat from the burners, upwards to the cooking surfaces.

The Vaporizers are designed to vaporise fats and juices from the meat. One Vaporizer is fitted over each burner that is located under the grill. The Vaporizers reduce flare-ups and help to add that great barbecue flavour.

How Many Vaporizers And Reflectors Are There?

Model	Vaporizer	Reflector
2 Bnr:	2	1
3 Bnr:	2	2
4 Bnr:	3	3
5 Bnr:	3	4



Fitting The Heat Reflectors

Completely remove all of the plastic film from the reflectors. The tabbed ends of the heat reflectors face forward to the front of the barbecue frame. The tabs fit into the slots in the front end of the barbecue (behind the control fascia). Key the tabs of the Vaporizers into the lower slots (between the burners). Key the tabs of each reflector into the slots. If slots are partially covered with enamel, work the tabs until the enamel clears. See Fig 8.

Fitting The Burners

Remove the retaining clips from the burners, then fit the burners - open end first, over the brass stem of the control valves at the front of the barbecue, allowing the rear burner lug to locate into the cross-lighting channel and corresponding hole in the support panel at the rear or the barbecue. To secure burners fit retaining clips ("R" shape) into burner lugs. See Fig 9 & 10.

Fig 8



Fig 9



Fitting The Vaporizers

Remove the protective plastic film from each Vaporizer and then fit the Vaporizers to the barbecue. The tabbed ends of the Vaporizers face forward to the front of the barbecue frame. The tabs fit into the slots in the front end of the barbecue (behind the control fascia). Key the tabs of the Vaporizers into the upper slots. The Vaporizers should be fitted to the same side of the barbecue to which the grill is to be placed. (They will not work if fitted under the plate). If slots are partially covered with enamel, work the tabs until the enamel clears. See Fig 11 & 12.

Fig 10

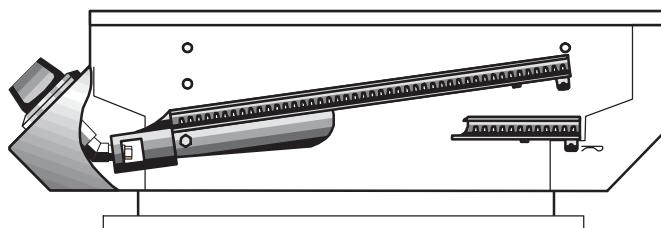


Fig 11



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Assembly Procedure (Continued)

Fitting The Cooking Plates And Grills

We recommend fitting the plate to the left-hand side of the barbecue frame (with the drain hole to the extreme left). The grill or grills can be fitted to the right hand side of the barbecue frame. Grills must always be positioned over the Vaporizer grids. See Fig 13.

BeefEater 2, 3 & 4 burner barbecues come standard with $\frac{1}{2}$ plate and $\frac{1}{2}$ grill and are approved for use with a maximum of 50% plate over the entire cooking area. Do not replace the grill with another plate as this will cause severe heat damage to the appliance.

BeefEater 5 burner barbecues come standard with $\frac{1}{3}$ plate and $\frac{2}{3}$ grill and are approved for use with a maximum of $\frac{2}{3}$ plate. Do not cover the entire surface of the barbecue frame with plates as this will cause severe heat damage to the appliance.

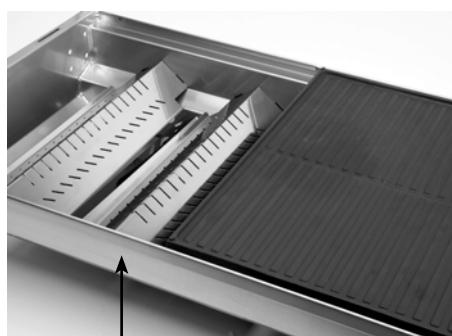


Fig 13 Rear of Barbecue



Fig 12 Rear of Barbecue



Fig 14 Grease drain hole

Fig 15



Neatly line the drip tray with aluminium foil

Fig 16



Add the absorbent material

Fig 17



Spread the absorbent material out evenly

Fig 18



Ensure that the absorbent material is not more than 6mm deep.

Fitting The Grease Tray

Neatly line the drip tray with a couple of sheets of aluminium foil. Cut the foil to shape and make sure that the foil sits on the bottom of the tray or corners of the foil so that it does not foul in the tray sliders on the bottom of the barbecue frame. The foil will aid in clean up & help reduce leakage.

Fill the tray with a 6mm (1/4") layer of dry sand or other non-combustible absorbent material to absorb grease. Change the foil and absorbent material regularly to reduce the likelihood of a drip tray fire. See Fig 15-18.